The Society of Food Hygiene and Technology

SOFHT TRAINING ACADEMY

CIP Processes/Automated Cleaning

15 April 2021

Online Session

This new course is designed to review the currently available automated cleaning systems available in the food, beverage and dairy industries including clean-in-place (CIP), tray/rack washers and robotic food production equipment.

As well as establishing the potential problem areas, the course will focus on getting the best out of the equipment either via optimisation or retrofitting. Presenters will then review current and future developments in automated cleaning technology.

Stand out with the right training

Who should attend?
The course is aimed at production staff, hygiene & QA managers, or as an additional learning module and refresher for engineering staff in the industry.

Course content:
CIP systems, tray/rack washers, robotic systems; choosing the right chemical products for use in automated systems; assessing the efficiency of automated cleaning systems; optimising and enhancing automated cleaning systems; and potential future developments.

Cost: £151 (Members), £210 (Non-Members), £50 (Students) all plus, VAT per delegate.
Time: Course start 9.30am. Couse finish 4.30pm.
Platform: Google Meets

A certificate of attendance is included in the price

Name

Position

Company

Address

Postcode

Telephone

Email

Signed

Date

ADMINISTRATION DETAILS
- All bookings will be acknowledged and confirmation will be sent on receipt of payment.
- Cheques to be made payable to The Society of Food Hygiene and Technology or charge credit card.

MasterCard or Visa

- Cancellations/Substitutions:
Cancellations must be received by letter, fax or email by no less than 4 weeks prior to the event and will be subject to an administration charge of £30.00 + VAT. Thereafter no refunds will be given. Substitutions may be made and the correct delegate rate will be applied.

Cardholder's name

Total amount £

Expiry date

Card Security No

Cardholder's Statement address
(if different from left)

Postcode

Non Members should consider joining the Society. Join today and enjoy reduced price registration at this event. A range of categories of membership are available and many additional benefits; please contact the Society's office for more details.

Reservations - An acknowledgement of booking will be sent on receipt of the registration form.
A receipted VAT invoice will be issued for all monies received. Payment of fees is required by the date of the meeting.

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Data Protection: The personal information provided by you will be held on a database. The Society sends out promotional material about its activities. Please inform the Society's office if you do not wish to receive this information. Please note the organisers reserve the right to modify the programme or speakers without prior notice.